



# The only brownies you will ever need.



standuponit  
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<https://standuponit.livejournal.com/2010-02-20> 22:17:00

**MOOD:** 😊 full

**MUSIC:** Kmfdm - Juke-Joint Jezebel

Brownie:

1/2 cup Dutch process cocoa  
1/4 cup black cocoa  
5/8 cup boiling water  
3 ounces good bitter chocolate, minced small  
1/2 stick unsalted sweet butter, melted  
5/8 cup canola oil  
2 eggs + 2 egg yolks  
1 tbsp vanilla extract  
1 tbsp ancho chili/vanilla extract  
2 cups vanilla sugar  
1 3/4 cups flour  
1 tsp kosher salt  
3 ounces bittersweet chocolate chips  
1 cup chopped walnuts

Goat Cheesecake topping:

10 oz goat cheese  
2 egg yolks  
2 tsp vanilla  
vanilla sugar to taste, but keep it on the tart side. It's a foil for the incredibly rich chocolate.

1) preheat your oven to 350. Line a 9x13 pan with parchment.

2) put all the things that go in the topping in your blender and whirr it.

3) put the cocoa powders in the bowl of your stand mixer. Put the whisk attachment on the mixer. Turn it on low. You may also use a whisk or a hand mixer.

4) add the boiling water to the stand mixer. beat until smooth

5) QUICKLY add the bitter chocolate. beat until smooth

6) when it has melted, add the butter and oil. beat until smooth (or a little lumpy)

7) add the eggs and egg yolks. beat until smooth

8) add the extract. You may make ancho/vanilla extract by steeping vanilla beans and ancho peppers in rum for a few weeks. Trust me, it's AMAZING in anything chocolate. beat until smooth

9) add the sugar. beat until smooth

10) add the flour and salt. beat until smooth

11) add the chocolate chips and walnuts.

11a) give the whisk to a friend to lick.

12) spread in the lined pan.

12a) fight your friend for the spatula and bowl

13) pour the cheesecake topping over the top.

14) bake for 30-40 minutes

15) cool for 90 minutes

16) lift parchment from pan. Set on cutting board. Cut into squares. Eat. Die of bliss.

Failure modes:

undercooked, or you did not wait for them to set: well, you just ate the tastiest hot lava on earth.

overcooked: unless you charcoalized it, they're still pretty fine brownies.

**TAGS:** [recipes](#), [the perfect brownie](#)



This looks like a  
good idea.

...

This.

...

Little guy's not  
bad.

Gotta teach RHex  
to smear.

39 comments

 trinker

February 21 2010, 03:51:35 UTC    COLLAPSE

Oh, awesome! Yay, recipes a la Chaz with failure modes!



 standuponit

February 21 2010, 04:20:56 UTC    COLLAPSE

Hey, how are you and the miniyous?

(Also, these brownies? ...no really. I have been working on the recipe for the last six months, and these are The Brownies.)

 trinker

February 24 2010, 02:12:09 UTC    COLLAPSE

Littlest-me is a happy lil' chunk, seven months old and OMNOMNOM about solid food at last! Little-me is 2 1/2 years of excited acrobatic energy (he's quite the climber). The rest of the story is complicated and more than I want to go into in a public place.

Curse you, I don't have all the ingredients to make your brownies! I've been making bagels from scratch, though.



 miatauro

February 21 2010, 04:10:36 UTC    COLLAPSE

\*sigh\* I mentioned this recipe to my wife. There's now a very real chance that she won't let me sleep until I've baked these. Thanks a lot. (Seriously, thanks, these sound like the best brownies ever. Glad to have you back... and cooking. Which makes it sound like I only love you because you cook. Gonna shut up now.)



 standuponit

February 21 2010, 04:21:37 UTC    COLLAPSE

These are worth losing sleep for.

You do have to give them time to set though. Although if you eat them hot, well, it's like molten chocolate cake.



 [kayjayoh](#)

[February 21 2010, 04:43:16 UTC](#)    [COLLAPSE](#)

Wow. That's just... wow.

Perhaps after Lent I shall try this.



 [txanne](#)

[February 21 2010, 05:05:50 UTC](#)    [COLLAPSE](#)

...forget the brownies, I want to drink the extract. No wait, I can't, I'm on antibiotics. Aaaagh. And I don't have any idea where to find anchos here. I pout and am homesick.

But I have goat cheese and eggs from a friend's pet hens. The topping reminds me a little of a medieval quiche recipe, except it was made with Brie instead of chèvre. Hmmmm...a little cinnamon, some black pepper...heck, I'll just throw in all my favorite ypocras spices. Chaz, you're a genius!



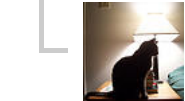
 [standuponit](#)

[February 21 2010, 05:15:48 UTC](#)    [COLLAPSE](#)

You can mail-order from Penzeys.

(YOU try to find decent chili peppers in DC.)

Since when do hens give goat cheese? ;-)



 [txanne](#)

[February 21 2010, 05:18:54 UTC](#)    [COLLAPSE](#)

Penzeys! I don't know why I forget their existence. Probably because I got spoiled by my fabulous grocery store in Texas.

Also: pfui.



 [fidelioscabinet](#)

[February 21 2010, 21:53:02 UTC](#)    [COLLAPSE](#)

Also, if you go to Kansas City for any reason, there's is an actual PENzey's you can walk into then get into massive trouble among the various items you didn't know you needed.



 [txanne](#)

[February 21 2010, 21:58:41 UTC](#)    [COLLAPSE](#)

OMG I had no idea.

 [artemishi](#)

[February 22 2010, 06:54:32 UTC](#) [COLLAPSE](#)


Alright, you two, where do I send the ancho chili care package from my mom in San Diego? ;) (she thinks it's a crime to live without many types of chili, and I agree)

 [triskelmoon](#)

[February 21 2010, 06:39:00 UTC](#) [COLLAPSE](#)

Oh my goodness, I was just talking about making brownies with goat cheese (after seeing Food Network's Throwdown with dark chocolate brownies & goatcheese sandwiched in the middle). Thank you so much for posting! I will be trying this recipe!



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[February 21 2010, 12:28:26 UTC](#) [COLLAPSE](#)

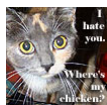
Apparently, goat cheese brownies are in the zeitgeist, because I didn't see the Food Network thing--I just knew I wanted chewy brownies, and then when I got them chewy and dark enough, they needed something to take the edge off because they were too much.

These are super easy (okay, not quite as easy as a box), and even I couldn't get through more than two.

 [triskelmoon](#)

[February 22 2010, 00:39:37 UTC](#) [COLLAPSE](#)

I experimented with Bear's black bean brownies and the above and came up with [this](#). So intense, I want more, but can't until I digest...



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[February 22 2010, 00:57:24 UTC](#) [COLLAPSE](#)

Cardamom! Why didn't I think of that???

(The black bean brownies sound fascinating, but I need my carbs!)

 [triskelmoon](#)


[February 22 2010, 01:01:05 UTC](#) [COLLAPSE](#)

Yeah, it sounds like you need the calories for your metabolism. That was sheer luck that I remembered the black beans as I was pining for your epic brownies, but wouldn't have been able to handle the sugar shock. I also didn't have black cocoa (but it is now on my specialty shopping list), but used some specialty 100% pure cacao as the main chocolate base with some organic baker's cocoa.

 [trinker](#)

[February 24 2010, 02:13:15 UTC](#) [COLLAPSE](#)

Tease!


 [jennygadget](#)

[February 21 2010, 07:56:44 UTC](#) [COLLAPSE](#)

wow. just wow.

I know exactly who to make these for, too. Right after I make some for *me*. :)



 [inaurolillium](#)

[February 21 2010, 09:25:30 UTC](#) [COLLAPSE](#)

I am so going to have to try these. But I don't have the time or energy to bake! Augh! Hmm, who can I bribe to make them for me?

Also! Made juice! A beet, a couple of carrots, a cara cara orange, a winesap apple, and some ginger. Extremely tasty. Now I'm thinking of foaming it. I think the apple has enough pectin to make it work, even if it won't hold for very long. Wicked Juice Mousse! (Why wicked? Why, look at that COLOR!)

Soon, I must try it with golden beets. Maybe I'll use the blood oranges with the golden beets, just for giggles.



 [standuponit](#)

[February 21 2010, 12:31:20 UTC](#) [COLLAPSE](#)

Ooo ooo oo. When I made the applebeet joice, did you see the foam I got? I wanted to serve it in mousse cups. I used a higher percentage of apples and beets, though, and the mousse was indestructible.

These only took about half an hour, including mise, excluding baking time.

Black cocoa is currently my favorite thing in the world. It's like the platonic ideal of chocolate--so chocolate it needs to be cut with other cocoa for for human consumption.



 [inaurolillium](#)

[February 21 2010, 13:54:29 UTC](#) [COLLAPSE](#)

I did see that! That's what made me think of foaming it, actually, cuz WOW.

Do you remember the ratios you used for that one?

Alas, these days thirty minutes of at-home standing-up-and-doing-stuff (as opposed to sitting down doing stuff) requires more spoons than I have.

I am not sure I have ever had actual black cocoa.



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[February 21 2010, 14:04:13 UTC](#) [COLLAPSE](#)

1:1 by weight, more or less. Two apples, one giant beet.

I did hear running restaurants is tiring....

Black cocoa is the thing in Oreos and Hydrox that makes them taste like Oreos and Hydrox. Also, that makes them black.



[inaurolillium](#)

[February 21 2010, 14:27:24 UTC](#)   [COLLAPSE](#)

So I just went over to King Arthur to get the black cocoa, and ten minutes later, I've spent \$70. Damn you! Oh, well, I get free apricots.

But I just have GOT to try things like boiled cider and cider cinnamon syrup, because OMG. (Hey, I'm in Washington, maybe in the fall we'll buy a bunch of cider and make our own cider syrup. Hmmm...)



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[February 21 2010, 14:42:20 UTC](#)   [COLLAPSE](#)

I should get kickbacks.



[themaskmaker](#)

[February 21 2010, 15:11:03 UTC](#)   [COLLAPSE](#)

You and me both. I am the King Arthur pusher for the Rocky Mountain Region.



[standuponit](#)

[February 21 2010, 15:27:37 UTC](#)   [COLLAPSE](#)

I need to order more chocolate....



[jennygadget](#)

[February 21 2010, 16:07:07 UTC](#)   [COLLAPSE](#)

if only they made those little buttons like Amazon does.



[themaskmaker](#)

[February 21 2010, 15:11:38 UTC](#)   [COLLAPSE](#)

Oh. My. Forking. Goulash.

The recipe alone is making my heart stutter.



[trollcatz](#)

[February 21 2010, 15:25:17 UTC](#)   [COLLAPSE](#)

There was a third of the 9x13 pan left when we were done. THAT is how rich these things are.

I have never seen the Platypus daunted by a dessert before.

L



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[February 21 2010, 15:26:37 UTC](#) [COLLAPSE](#)

I just had another one for breakfast.

Next batch gets cooked a little longer. They're still more gooey than chewy. Not that this is BAD.



[magpie49](#)

[February 21 2010, 23:13:46 UTC](#) [COLLAPSE](#)

Have I mentioned that I love to read your failure modes at the end of recipes?

They are so USEFUL!

and *well, you just ate the tastiest hot lava on earth* made me giggle out loud.

Thank you.



[artemishi](#)

[February 22 2010, 04:53:58 UTC](#) [COLLAPSE](#)

This made me drool. THANK YOU for posting something with a form of dairy that I can consume. I can't wait to try them (and then bring world peace, serving them up to everyone). :D



[inaurolillium](#)

[February 22 2010, 16:50:00 UTC](#) [COLLAPSE](#)

BTW, I was just listening to this and thought of you:

And just so y'know, those of us with taste, even if we have a lot of other spices on our racks, we still like vanilla. Because, y'know, it's the King of Spices.



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[February 23 2010, 02:47:06 UTC](#) [COLLAPSE](#)

She's totally sexy.



For the record.



 [inaurolillium](#)

[February 23 2010, 15:10:47 UTC](#)    [COLLAPSE](#)

I agree!

And she sings about zombie cheerleaders, too:



[deakat](#)

[February 23 2010, 17:09:35 UTC](#)    [COLLAPSE](#)

That did it for me: three virtual CDs [downloaded](#). Thanks!



 [lynnai](#)

[February 22 2010, 18:36:51 UTC](#)    [COLLAPSE](#)

When you say goat cheese, do you mean chevre? I'm in Wisconsin where we have artisan cheesemakers who make a wide range of cheeses from goat milk. This sounds like a mild cream-cheese type recipe, but with the pepper in the seasonings I could be wrong.

Also, what kind of shops carry black cocoa? Do you think Penzey's would have it?



 [standuponit](#)

[February 23 2010, 02:48:00 UTC](#)    [COLLAPSE](#)

I mail order my black cocoa from King Arthur. and yes, I do mean chevre. It's my default goat cheese.

[This looks like a good idea.](#)

...

[This.](#)

...

[Little guy's not bad.](#)

Gotta teach RHex to smear.